



AT THIS HOLY SEASON we pause to extend our warmest wishes to all our friends.

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SEASON'S GREETINGS

to All — from
Palos Verdes Bowl

24600 S. Crenshaw

Marymount College Alumnae Elect

Mrs. Donovan Perkins of Anaheim has been elected president of the Marymount College Alumnae Association at a meeting held recently on the Palos Verdes Estates campus.

Miss Mary Fay Ballard of Pacific Palisades was elected as vice president, Mrs. R. H. Norwait of Northridge as recording secretary, Mrs. Ernest Knight of Encino as corresponding secretary and Mrs. Deane De Rontes of El Segundo as treasurer.

Presiding was Miss Constance Schneider of Los Angeles, who announced preliminary plans for an Academic Day on February 23 to be sponsored by the Alumnae Association.

PUBLIC MORALITY

Keeping government clean is like keeping a household clean. You've got to keep at it.

—Eugene Simon



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To Go—or Eat Here

Coffee Flavors Christmas Pie

Coffee-lovers will delight in this creamy-rich Coffee Velvet Pie, exquisitely flavored with instant quality coffee. The accompanying beverage is also instant coffee brewed in a carafe to bring out its full deep-bodied flavor.

Coffee Velvet Pie

3 tablespoons instant quality coffee
2 egg yolks
1 1/2 cups milk
1/4 cup cold water
1 envelope (1 tablespoon) unflavored gelatin
1/3 cup sugar
1 teaspoon vanilla
2 egg whites
1/4 teaspoon salt
1/4 cup sugar
1/2 cup heavy cream
1 baked 9-inch pie shell, cooled

Whipped cream
Combine instant coffee and egg yolks in saucepan. Gradually add milk and water, stirring constantly. Cook over medium heat, stirring

constantly, until mixture coats spoon. (Do not boil.) Remove from heat. Pour over gelatin and 1/3 cup sugar and stir until gelatin is dissolved. Add vanilla. Chill until slightly thickened.

Beat egg whites with salt until foamy throughout. Add 1/4 cup sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Continue beating until mixture will form in peaks. Fold into gelatin mixture. Whip the cream; fold into egg white mixture. Pour into pie shell. Chill until firm. Garnish with whipped cream. Makes 6 to 8 servings.

IDEA FOR TODAY

Our theory of self-government and the equality of man may be beyond the capacity of mortal man to achieve. But, if we keep trying, we shall continually improve.

Checkerboard Salad Blends Fruits, nuts

We don't suggest that you play checkers on this board, but its does make a gay addition to any meal with its checks of red and white. Delicious too — it is made with a combination of fruits and walnuts mixed with real mayonnaise.

Checkerboard Souffle Salad

1 (1-pound) can whole cranberry sauce
3 cups boiling water
2 (3-ounce) packages yellow, red or orange fruit flavored gelatin
1 tablespoon lemon juice
1/4 teaspoon salt
1/2 cup real mayonnaise
1 apple or orange peeled and diced
1/4 cup chopped California walnuts
Salad greens

Heat cranberry sauce; strain. Reserve berries; mix liquid with boiling water, then add gelatin, stirring until completely dissolved. Mix in lemon juice and salt. Chill mixture until thick enough to mound slightly when dropped from spoon. Reserve 1 1/2 cups thickened gelatin mixture. Refrigerate. Add mayonnaise to reserved 1 1/2 cups gelatin; beat with rotary beater until light and fluffy. Fold in cranberries, chopped fruit and nuts. Spoon evenly over clear gelatin in pan. Chill until firm. Cut into 12 squares; unmold. Arrange squares, inverting half, checkerboard fashion on salad greens. Chill until ready to serve. Makes 12 servings.

COOK OF THE WEEK

Just as a blanket of fresh fallen snow serves as a foil to gaily-garbed skaters and skiers, so will the frosty-white appearance of Snow Pie contrast with the varied-colored foods on your holiday buffet table.

The pure white filling of sweetened egg whites is topped by snowy peaks of whipped cream in a recipe contributed by Mrs. David Fitch, cook of the week. Mrs. Fitch, who lives at 3444 Emerald St., Apt. 6, receives \$5 for her winning holiday recipe.

SNOW PIE

1 baked pie shell
3/4 cup whipped cream filling

FILLING

1 1/4 cups water
pinch salt
3/4 cup sugar
2 egg whites
2 tsp vanilla extract
heaping tbs. corn starch
about 1/4 cup (additional) cold water

In a sauce pan bring sugar, water and salt to rapid boil. Then quickly stir in cornstarch which has been liquified by the additional 1/4 cup of water. (In measuring the cornstarch dip the tablespoon down into the box heap on as much as spoon will hold.)

The mixture will thicken and clear almost immediately. It looks like starch. When it thickens, add the vanilla and set it aside while you

beat the egg whites stiff.

Fold egg whites into thickened mixture and pour into crust. Top pie with sweetened, flavored whipped cream. Make no substitutions.

For special occasions the whipped cream may be colored to suit the decor.

IDEA FOR TODAY

The ideas in the Declaration of Independence are a hope and a promise to people everywhere in the world who are seeking a better and a richer way of life.

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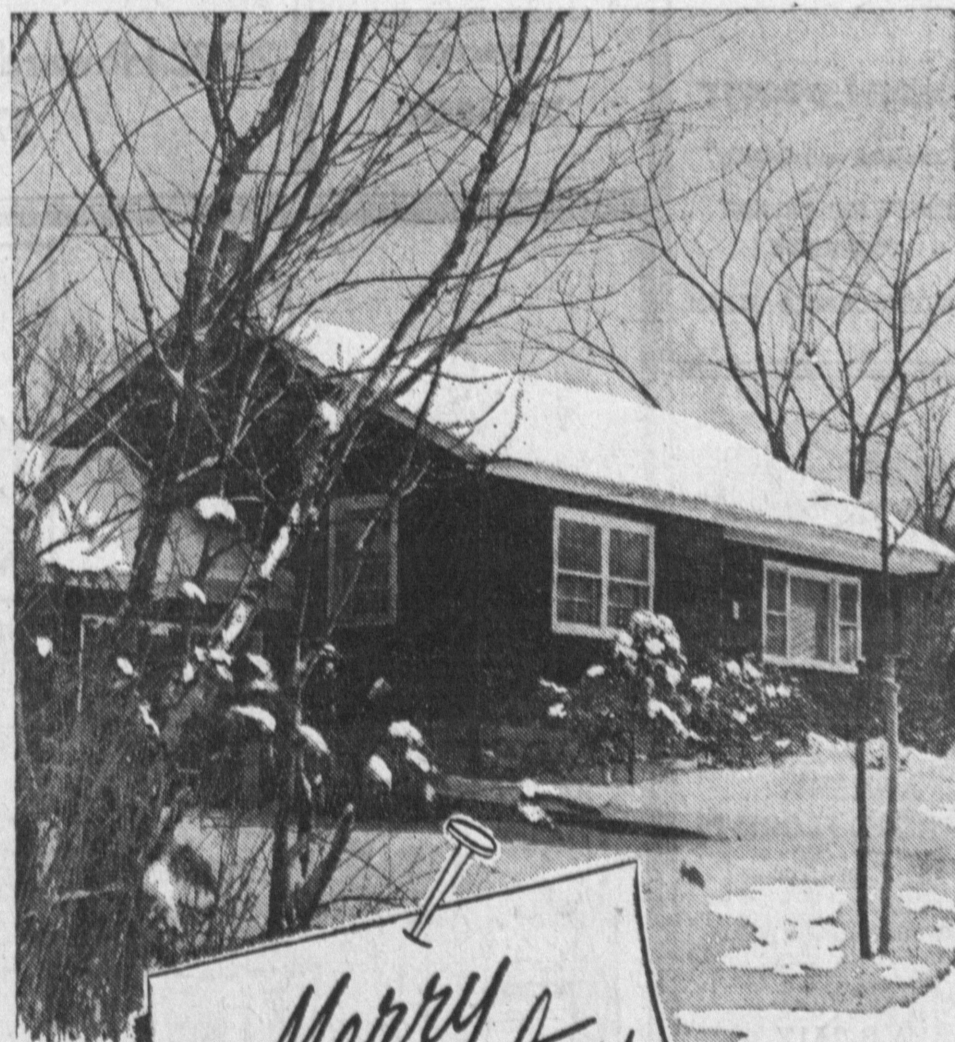
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Jolly good wishes
from all of us for a very
MERRY, HEART-WARMING
from CHRISTMAS!

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Merry Christmas

May all the joys and blessings of
the Holiday Season come knocking
at your door at Christmastime!

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